

1                   IN THE UNITED STATES  
2           PATENT AND TRADEMARK OFFICE  
3           BEFORE THE EXAMINING CORPS

4                   IN RE APPLICATION OF  
5           GREGORY STAVROULAKIS

6                               FOR A  
7           CONCENTRATED NUTRITIONAL  
8                       MARINADE HAVING A  
9           SMOOTH CONSISTENCY FREE  
10                       OF BITS AND CHUNKS

## **BACKGROUND OF THE INVENTION**

### **Field of the Invention:**

The present invention relates to a marinade. More particularly, the present invention relates to a concentrated nutritional marinade having a smooth consistency free of bits and chunks.

### **Description of the Prior Art:**

Numerous innovations for sauces have been provided in the prior art that will be described. Even though these innovations may be suitable for the specific individual purposes to which they address, however, they differ from the present invention.

**FOR EXAMPLE,** U.S. Patent Number 5,958,498 to Trueck *et al.* teaches a mayonnaise-like emulsion product that has a component composition which includes edible oil, sugar and salt components, first and second emulsifier components and an acetic acid or vinegar component and by weight, the oil component is in an amount of from 55% to 85%, the sugar component is in an amount of at least 1%, the salt component is in an amount of at least 0.5% and the acetic acid or vinegar component is in an amount of from 0.1% to

1 20% so that the emulsion has a pH of from 2 to 5, the first  
2 emulsifier component being soya protein, pea protein, skimmed milk  
3 powder, buttermilk and/or casein, and wherein heat denaturable  
4 proteins of the first emulsifier are denatured to a degree of  
5 denaturation between 70% and 80%, and the second emulsifier  
6 component being a monoglyceride, an ethoxylated monoglyceride, a  
7 polyoxyethylene sorbitan, glycerin, a fatty acid monoester and/or  
8 a fatty acid diester. The emulsion product is prepared by mixing  
9 water, sugar, salt and the first and second emulsifiers, heating  
10 the mixture so prepared to denature proteins in the mixture which  
11 are heat-denaturable to a degree of denaturation between 70% and  
12 80%, cooling the heat-treated mixture, adding the acetic acid or  
13 vinegar to acidify the cooled mixture, adding an edible oil to the  
14 acidified mixture and then homogenizing the oil-containing product.

15 **ANOTHER EXAMPLE**, U.S. Patent Number 5,885,644 to Dean teaches  
16 a garlic sauce that includes garlic, slivered nuts, vinegar, water,  
17 oil, and salt. These ingredients are combined without the addition  
18 of exogenous starch. A method of preparing the garlic sauce  
19 includes preconditioning nuts with garlic by dry blending to form  
20 a substantially homogeneous dough-like mixture, mixing vinegar,  
21 water, and salt into the dough-like mixture to form a substantially  
22 homogeneous batter, and adding oil to the dough to form a uniformly  
23 chunky, crunchy, and spreadable sauce with a rich golden hue.

1           **STILL ANOTHER EXAMPLE**, U.S. Patent Number 5,104,679 to Jurcso  
2 teaches a shakable, edible composition that comprises a continuous  
3 aqueous phase having stably suspended first oil droplets. A second  
4 oil phase normally forms an upper layer contiguous with the  
5 continuous aqueous phase when the composition stands in a  
6 container, but the second oil phase is dispersible into the aqueous  
7 phase as second oil droplets upon sufficient shaking. The stably  
8 dispersed first oil droplets increase the ease of mixing the second  
9 oil phase with the aqueous phase and can provide improved  
10 organoleptic characteristics for compositions of the invention.

11           It is apparent that numerous innovations for sauces have been  
12 provided in the prior art that are adapted to be used.  
13 Furthermore, even though these innovations may be suitable for the  
14 specific individual purposes to which they address, however, they  
15 would not be suitable for the purposes of the present invention as  
16 heretofore described.

## SUMMARY OF THE INVENTION

**ACCORDINGLY, AN OBJECT** of the present invention is to provide a concentrated nutritional marinade having a smooth consistency free of bits and chunks that avoids the disadvantages of the prior art.

**ANOTHER OBJECT** of the present invention is to provide a concentrated nutritional marinade having a smooth consistency free of bits and chunks that is simple and inexpensive to manufacture.

**STILL ANOTHER OBJECT** of the present invention is to provide a concentrated nutritional marinade having a smooth consistency free of bits and chunks that is simple to use.

**BRIEFLY STATED, YET ANOTHER OBJECT** of the present invention is to provide a concentrated nutritional marinade having a smooth consistency free of bits and chunks that includes olive oil, onion, garlic, fresh basil, fresh lemon juice, salt, pepper, and oregano. The olive oil, the onion, the garlic, the fresh basil, the fresh lemon juice, the salt, the pepper, and the oregano are blended in a blender to form a nutritional marinade having a smooth consistency free of bits and chunks. The nutritional marinade having a smooth consistency free of bits and chunks is then frozen

1 to form the concentrated nutritional marinade having a smooth  
2 consistency free of bits and chunks.

3 The novel features which are considered characteristic of the  
4 present invention are set forth in the appended claims. The  
5 invention itself, however, both as to its construction and its  
6 method of operation, together with additional objects and  
7 advantages thereof, will be best understood from the following  
8 description of the specific embodiments when read and understood in  
9 connection with the accompanying drawing.

## **BRIEF DESCRIPTION OF THE DRAWING**

The figures of the drawing are briefly described as follows:

**FIGURE 1** is a block diagram of the present invention; and

**FIGURES 2A-2E** are a flow diagram of the process of making the present invention;

## LIST OF REFERENCE NUMERALS

### UTILIZED IN THE DRAWING

- 10 concentrated nutritional marinade having smooth consistency  
free of bits and chunks of present invention
- 12 olive oil for fighting heart disease by reducing bad  
cholesterol while raising good cholesterol, for supplying  
vitamin E which provides a younger look by retarding cellular  
aging due to oxidation, helps prevent lipid peroxidation,  
increases endurance by supplying more oxygen, protects lungs  
against air pollution, prevents and dissolves blood clots,  
alleviates fatigue, lowers blood pressure by working as a  
diuretic, prevents miscarriages, alleviates leg cramps, and  
lowers risk of ischemic heart disease, and for supplying  
vitamin F which aids in preventing cholesterol deposits in  
arteries, gives some degree of protection against harmful  
effects of X-rays, promotes healthy skin and hair, aids in  
growth and well-being by influencing glandular activity and  
making calcium available to cells, combats heart disease, and  
aids in weight reduction by burning saturated fats
- 14 onion for lowering cholesterol, for supplying quercetin which  
is not destroyed by cooking and which suppresses malignant  
cells before they become tumors, for combating yeast fungus,



1 and for supplying iodine which improves mental alacrity and  
2 promotes healthy hair, nails, skin, and teeth  
3 **16** garlic for lowering cholesterol, for cleaning blood of excess  
4 glucose, for reducing high blood pressure by neutralizing  
5 poisonous substances in intestines and acting as a vaso-  
6 dilator, for supplying allicin which is a natural antibiotic  
7 and which destroys disease germs without sweeping away  
8 friendly bacteria in the process, for supplying potassium,  
9 phosphorous, vitamins B and C, calcium, and protein, for  
10 alleviating grippe, sore throat, and bronchial congestion, and  
11 for combating yeast fungus  
12 **18** fresh basil  
13 **20** fresh lemon juice for supplying vitamin C and for lowering  
14 cholesterol  
15 **22** salt for aiding in preventing heat prostration and for helping  
16 nerves and muscles function properly  
17 **24** pepper for lowering cholesterol  
18 **26** oregano  
19 **28** blender  
20 **30** first composition  
21 **32** second composition  
22 **34** third composition  
23 **36** fourth composition  
24 **38** fifth composition  
25 **40** sixth composition

- 1           **42**   seventh composition
- 2           **44**   nutritional marinade having smooth consistency free of bits
- 3               and chunks

1                                    **DETAILED DESCRIPTION OF**  
2                                    **THE PREFERRED EMBODIMENT**

3                    Referring now to the figures, in which like numerals indicate  
4                    like parts, and particularly to **FIGURE 1**, which is a block diagram  
5                    of the present invention, the concentrated nutritional marinade  
6                    having a smooth consistency free of bits and chunks of the present  
7                    invention is shown generally at **10**.

8                    The composition of the concentrated nutritional marinade  
9                    having a smooth consistency free of bits and chunks **10** can best be  
10                   seen in **FIGURE 1**, which again is a block diagram of the present  
11                   invention, and as such, will be discussed with reference thereto.

12                   The concentrated nutritional marinade having a smooth  
13                   consistency free of bits and chunks **10** comprises olive oil **12** for  
14                   fighting heart disease by reducing bad cholesterol while raising  
15                   good cholesterol, for supplying vitamin E which provides a younger  
16                   look by retarding cellular aging due to oxidation, helps prevent  
17                   lipid peroxidation, increases endurance by supplying more oxygen,  
18                   protects lungs against air pollution, prevents and dissolves blood  
19                   clots, alleviates fatigue, lowers blood pressure by working as a  
20                   diuretic, prevents miscarriages, alleviates leg cramps, and lowers  
21                   risk of ischemic heart disease, and for supplying vitamin F which

1 aids in preventing cholesterol deposits in arteries, gives some  
2 degree of protection against harmful effects of X-rays, promotes  
3 healthy skin and hair, aids in growth and well-being by influencing  
4 glandular activity and making calcium available to cells, combats  
5 heart disease, and aids in weight reduction by burning saturated  
6 fats.

7           The concentrated nutritional marinade having a smooth  
8 consistency free of bits and chunks **10** further comprises onion **14**  
9 for lowering cholesterol, for supplying quercertin which is not  
10 destroyed by cooking and which suppresses malignant cells before  
11 they become tumors, for combating yeast fungus, and for supplying  
12 iodine which improves mental alacrity and promotes healthy hair,  
13 nails, skin, and teeth.

14           The concentrated nutritional marinade having a smooth  
15 consistency free of bits and chunks **10** further comprises garlic **16**  
16 for lowering cholesterol, for cleaning blood of excess glucose, for  
17 reducing high blood pressure by neutralizing poisonous substances  
18 in intestines and acting as a vaso-dilator, for supplying allicin  
19 which is a natural antibiotic and which destroys disease germs  
20 without sweeping away friendly bacteria in the process, for  
21 supplying potassium, phosphorous, vitamins B and C, calcium, and  
22 protein, for alleviating grippe, sore throat, and bronchial  
23 congestion, and for combating yeast fungus.

1           The concentrated nutritional marinade having a smooth  
2 consistency free of bits and chunks **10** further comprises fresh  
3 basil **18**.

4           The concentrated nutritional marinade having a smooth  
5 consistency free of bits and chunks **10** further comprises fresh  
6 lemon juice **20** for suppling vitamin C and for lowering cholesterol.

7           The concentrated nutritional marinade having a smooth  
8 consistency free of bits and chunks **10** further comprises salt **22**  
9 for aiding in preventing heat prostration and for helping nerves  
10 and muscles function properly.

11           The concentrated nutritional marinade having a smooth  
12 consistency free of bits and chunks **10** further comprises pepper **24**  
13 for lowering cholesterol.

14           The concentrated nutritional marinade having a smooth  
15 consistency free of bits and chunks **10** further comprises oregano  
16 **26**.

17           The method of making the concentrated nutritional marinade  
18 having a smooth consistency free of bits and chunks **10** can best be  
19 seen in **FIGURES 2A-2E**, and as such, will be discussed with  
20 reference thereto.

**STEP 1:** Place the olive oil **12** in a blender **28**, wherein the olive oil **12** is for fighting heart disease by reducing bad cholesterol while raising good cholesterol, for supplying vitamin E which provides a younger look by retarding cellular aging due to oxidation, helps prevent lipid peroxidation, increases endurance by supplying more oxygen, protects lungs against air pollution, prevents and dissolves blood clots, alleviates fatigue, lowers blood pressure by working as a diuretic, prevents miscarriages, alleviates leg cramps, and lowers risk of ischemic heart disease, and for supplying vitamin F which aids in preventing cholesterol deposits in arteries, gives some degree of protection against harmful effects of X-rays, promotes healthy skin and hair, aids in growth and well-being by influencing glandular activity and making calcium available to cells, combats heart disease, and aids in weight reduction by burning saturated fats.

**STEP 2:** Add the onion **14** to the olive oil **12** in the blender **28** so as to form a first composition **30**, wherein the onion **14** is for lowering cholesterol, for supplying quercetin which is not destroyed by cooking and which suppresses malignant cells before they become tumors, for combating yeast fungus, and for supplying iodine which improves

1                   mental alacrity and promotes healthy hair, nails, skin,  
2                   and teeth.

3           **STEP 3:**   Add the garlic **16** to the first composition **30** in the  
4                   blender **28** so as to form a second composition **32**, wherein  
5                   the garlic **16** is for lowering cholesterol, for cleaning  
6                   blood of excess glucose, for reducing high blood pressure  
7                   by neutralizing poisonous substances in intestines and  
8                   acting as a vaso-dilator, for supplying allicin which is  
9                   a natural antibiotic and which destroys disease germs  
10                  without sweeping away friendly bacteria in the process,  
11                  for supplying potassium, phosphorous, vitamins B and C,  
12                  calcium, and protein, for alleviating grippe, sore  
13                  throat, and bronchial congestion, and for combating yeast  
14                  fungus.

15           **STEP 4:**   Add fresh basil **18** to the second composition **32** in the  
16                   blender **28** so as to form a third composition **34**.

17           **STEP 5:**   Add the fresh lemon juice **20** to the third composition **34**  
18                   in the blender **28** so as to form a fourth composition **36**,  
19                   wherein the fresh lemon juice **20** is for supplying vitamin  
20                   C and for lowering cholesterol.

**STEP 6:** Add the salt **22** to the fourth composition **36** in the blender **28** so as to form a fifth composition **38**, wherein the salt **22** is for aiding in preventing heat prostration and for helping nerves and muscles function properly.

**STEP 7:** Add the pepper **24** to the fifth composition **38** in the blender **28** so as to form a sixth composition **40**, wherein the pepper **24** is for lowering cholesterol.

**STEP 8:** Add the oregano **26** to the sixth composition **40** in the blender **28** so as to form a seventh composition **42**.

**STEP 9:**    Activate the blender **28.**

**STEP 10:** Blend the seventh composition **42** in the blender **28** so as to form a nutritional marinade having a smooth consistency free of bits and chunks **44**.

**STEP 11:** Remove said nutritional marinade having a smooth consistency free of bits and chunks **44** from the blender **28**.

**STEP 12:** Freeze the nutritional marinade having a smooth consistency free of bits and chunks **44** so as to form the



1 concentrated nutritional marinade having a smooth  
2 consistency free of bits and chunks 10.

3 It will be understood that each of the elements described  
4 above, or two or more together, may also find a useful application  
5 in other types of constructions differing from the types described  
6 above.

7 While the invention has been illustrated and described as  
8 embodied in a concentrated nutritional marinade having a smooth  
9 consistency free of bits and chunks, however, it is not limited to  
10 the details shown, since it will be understood that various  
11 omissions, modifications, substitutions and changes in the forms  
12 and details of the device illustrated and its operation can be made  
13 by those skilled in the art without departing in any way from the  
14 spirit of the present invention.

15 Without further analysis, the foregoing will so fully reveal  
16 the gist of the present invention that others can, by applying  
17 current knowledge, readily adapt it for various applications  
18 without omitting features that, from the standpoint of prior art,  
19 fairly constitute characteristics of the generic or specific  
20 aspects of this invention.